



Focus on Food Safety

Guidelines for Safe Handling of Beverages, Ice, and Dispensers

Use the following guidelines to dispense beverages safely in remote locations with manual beverage dispensers. Source: U.S. Food and Drug Administration

Water and Ice

- # The water must come from an approved and tested water supply.
 - # The ice machine must be in an approved area.
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Beverage Dispensers

- # The dispenser should be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.
 - # To prevent contamination, the dispenser should have a gravity flow design.
 - # The dispenser should be washed, rinsed, and sanitized at least once every 24 hours in a three compartment sink that is deep enough to allow complete immersion of the dispenser. If this is not available, use a clean bucket and wash cloth with detergent to clean the dispenser, rinse it at least three times with clean water and spray the inside and spigot with a sanitizer solution. Make sure to air dry and do not store it on the floor.
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Dispenser Filling

- # Fill the dispenser in a clean environment, free from contaminants such as dust and insects. It should be filled in a room with smooth, dry, easily cleanable floors, walls, and ceilings. It should be kept away from chemical storage and should not be placed on the floor.
- # The hose used to fill the dispenser should be certified or classified for sanitation by an ANSI accredited certification program and should not be stored on the ground. The hoses should be used exclusively for drinking water dispenser filling and not to fill other equipment.
- # All plumbing codes must be met (cross connections must not be present and backflow devices are required).
- # Use an ice scoop to dispense ice (bare hand contact with ready to eat food is not allowed).



